

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 5/26/2015 **Business ID:** 117998FE
Business: SUSHI UNI
12841 W 87th St Pkwy
12841 W 87TH ST PKWY
LENEXA, KS 66215

Inspection: 16000254
Store ID:
Phone: 9133228667
Inspector: KDA16
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/26/15	11:03 AM	02:15 PM	3:12	0:12	3:24	0	
Total:			3:12	0:12	3:24	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified p Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
.. p

Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Y N O A C R
p
p

Good Hygienic Practices

Y N O A C R

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Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	..	p	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Inside the handwashing sink was an employee in use cup and on the edge of the handwashing sink was a phone being charged. COS Employee removed items from handwashing sink.]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	p
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [Raw chicken and raw beef was stored on a wire shelf in the MT RIC above RTE baby corn and RTE salad mix. COS PIC was educated. Employee removed chicken and beef and stored it on the bottom shelf. Raw shrimp in the tall 2 door RIC was stored on a wire shelf above spicy mayo and duck sauce. COS PIC removed shrimp and placed in another RIC.]</i>						
	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw beef was stored on a wire shelf above cooked chicken in the Coca Cola RIC. COS PIC removed raw beef and moved it to the bottom shelf.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	p
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
	17. Proper reheating procedures for hot holding.	p
	18. Proper cooling time and temperatures.	p
	19. Proper hot holding temperatures.	..	p

This item has Notes. See Footnote 1 at end of questionnaire.

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Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.16(A)(1) | *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.
[Stored inside a rice cooker by the burner stove was a container of hot & sour soup that had a measured temperature of 100F. Employee said it was cooked at 10:30am. The soup temperature was measured at 12:10pm. COS PIC discarded soup.]*

20. Proper cold holding temperatures.

.. p

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[On a cart in front of the burner stove was butter 70F sitting out. COS PIC put the butter on ice.]*

21. Proper date marking and disposition.

p

22. Time as a public health control: procedures and record.

.. p p ..

Fail Notes | 3-501.19(B)(2) | *Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.
[Sushi rice that had a measured temperature of 124F did not have a time it was made or when to discard. PIC said it was made at 10:30am. PIC marked the time on the rice cooker.]*

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. . p .. .

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes | 7-201.11(B) | *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.
[By the handwashing sink, tempera flakes was stored under the soap dispenser. COS Tempera flakes were removed.]*

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. . p .. .

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. . p .. .

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p .. .

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Food Temperature Control

31. Proper cooling methods used; adequate equipment for temperature control.
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.
34. Thermometers provided and accurate.

Y	N	O	A	C	R
p
..	..	p
..	..	p
p

Food Identification

35. Food properly labeled; original container.

Y	N	O	A	C	R
..	p	p	..

Fail Notes | 3-302.12 *Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.*
[3 Large containers that were stored under a table were filled with a powdery substance and a grain. COS PIC labeled the containers with rice, flour, and sugar.]

Prevention of Food Contamination

36. Insects, rodents and animals not present.
37. Contamination prevented during food preparation, storage and display.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.
40. Washing fruits and vegetables.

Y	N	O	A	C	R
p
p
p
..	..	p
..	..	p

Proper Use of Utensils

41. In-use utensils: properly stored.

Y	N	O	A	C	R
..	p

Fail Notes | 3-304.12(F) *In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.*
[A ice cream scooper and a spoon was sitting in water with the measured temperature of 75F was by the rice cooker on the prep table near the front kitchen entrance.]

42. Utensils, equipment and linens: properly stored, dried and handled.
43. Single-use and single-service articles: properly used.
44. Gloves used properly.

p
p
p

Utensils, Equipment and Vending

- 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items

Y	N	O	A	C	R
..	p

Fail Notes | 4-101.11(A) *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.*
[Rice, flour, and sugar was stored in a non-food grade container.]

- 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items

p
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Utensils, Equipment and Vending

46. Warewashing facilities: installed, maintained, and used; test strips.

Y N O A C R

p

This item has Notes. See Footnote 3 at end of questionnaire.

47. Non-food contact surfaces clean.

p

Physical Facilities

48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

p

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

.. p

Fail Notes | **5-501.17** *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
[Women's restroom did not have a covered receptacle.]*

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

p

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

55. Other violations

Y N O A C R

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Hot holding

Steamer

Meso soup 180F

Hot & sour soup 171F

Egg drop soup 180

Rice cooker

White rice 173F

Footnote 2

Notes:

Cold Holding

MT

Tofu 39F

Shrimp 41F

Soft shell crab 41F

MT RIC

Raw shell egg 43.3F

Raw chicken 39F

Raw beef 38F

Salad mix 40F

True RIC (1 door)

Yellow tail fish 21.9F

Tuna 30.1F

Shrimp 29.1F

Cooked pasta 39F

Tofu 39.6F

Raw chicken 37F

True RIC (2 door produce)

Raw shrimp 40F

Sushi Bar Display cooler

Smoked salmon 37F

Octopus 30F

Crab 41F

Raw tuna 35F

Raw salmon 330F

Yellow tail fish 38F

Footnote 3

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Notes:

Dishwashing machine 100ppm

Chlorine test strips were available.